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News & Events

News Releases

New Jersey Firm Recalls Ham Product That May Contain *Staphylococcus Aureus* Enterotoxin

Recall Release
RC-FSIS-18-2006

CLASS I RECALL
HEALTH RISK: HIGH

Congressional and Public Affairs
(202) 720-9113
Tara Balsley

WASHINGTON, June 13, 2006 - Thumann's Inc., a Carlstadt, N.J., importing firm, is voluntarily recalling approximately 664 pounds of boneless prosciutto ham that may contain *Staphylococcus aureus* enterotoxin, the U.S. Department of Agriculture's Food Safety and Inspection Service announced today.

The following product is subject to recall:

- Cartons containing two half pieces of "THUMANN'S BONELESS PROSCIUTTO, PRODUCT OF CANADA." Each label bears the establishment number "507" inside the Canadian seal of inspection and the lot code "00634."

The prosciutto was produced on April 24, 2006. The product was shipped to distribution centers and retail establishments across the United States.

The problem was discovered through testing done by the Canadian Food Inspection Agency. FSIS has received no reports of illness associated with consumption of this product. Common symptoms of ingesting products with *Staphylococcus aureus* enterotoxin include nausea, vomiting, diarrhea and abdominal cramping.

Consumers and media with questions about the recall should contact Thumann's purchasing director Warren Lisa at (201) 935-3636 ext. 384.

Consumers with food safety questions can phone the toll-free USDA Meat and Poultry Hotline at 1-888-MPHotline (1-888-674-6854). The hotline is available in English and Spanish and can be reached from 10 a.m. to 4 p.m. (Eastern Time) Monday through Friday. Recorded food safety messages are available 24 hours a day.

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Food Safety Questions? Ask Karen!
FSIS' automated response system can provide food safety information 24/7

www.fsis.usda.gov

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Questions about food safety? Ask Karen

Last Modified: June 14, 2006

Product Label



USDA Recall Classifications

Class I	This is a health hazard situation where there is a reasonable probability that the use of the product will cause serious, adverse health consequences or death.
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Class II	This is a health hazard situation where there is a remote probability of adverse health consequences from the use of the product.
Class III	This is a situation where the use of the product will not cause adverse health consequences.